

HOT CHOCOLATE FONDANT WITH BLACKCURRANT COULIS



INGREDIENTS for chocolate fondant with blackcurrant coulis

60g dark chocolate

60g butter

1 egg

1 egg yolk

1 tbsp plain flour

1 tbsp cocoa powder

120ml double cream

1 tbsp icing sugar

1/2 a tbsp vanilla

100g blackcurrants

40g caster sugar

METHOD

1. Place the butter and chocolate in a bowl over a pan of simmering water until they're melted.
2. Meanwhile, whisk the egg and yolk with 60g of the sugar until pale.
3. Fold the melted chocolate mix into the egg mix.
4. Lightly butter a small baking ring and coat in cocoa.
5. Sieve the flour and fold into the mix, then fill the ring no further than two thirds.
6. Set the oven to 180°c and cook for 12 - 14 mins.
7. In a pan, place the cleaned blackcurrants with 40g of sugar and just enough water to cover, cook until soft then puree.
8. Whip the double cream with the icing sugar and vanilla.
9. Plate up as desired, sit back and enjoy your hard work.

This recipe has been found here